INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1711 — Washington, D. C. — December 13, 1958

Mobile Radio Coordinating Group Is Organized Formally

The reorganization of the Special Industrial Radio Service Association has been completed. SIRSA has been incorporated in the District of Columbia as a non-profit association and has been recognized by the FCC as the frequency coordinating agency for the Special Industrial Radio Service.

The board of directors of SIRSA will consist of a representative from each of the interested trade associations and regional representatives elected by licensees in the Special Industrial Radio Service. The N.C.A. will be represented on the SIRSA board of directors by Dr. Edwin A. Crosby. The primary responsibility of directors who represent trade associations will be to oversee SIRSA operations.

It is expected that financial support will be derived principally from users. A letter urging individual canner participation in the new association was sent this week to all N.C.A. members known to hold licenses in the Service. With anticipated expansion in the use of mobile radio, present licensees can be assured of maximum expansion in the use of mobile radio systems only if a dependable frequency coordinating agency is established. This will require the active support of licensees, through dues to SIRSA and participation and cooperation in the coordination of frequencies in present and future regions. SIRSA members will also benefit from being kept posted on developments in mobile radio matters, by having their interests represented before the FCC and elsewhere, and will be able to take advantage of other SIRSA services on request.

Those desiring additional information with regard to the Special Industrial Radio Service Association should direct their inquiries to SIRSA, Inc., 737 Warner Bldg., Washington 4, D. C.

FDA's Proposed Regulations under Food Additives Law

The FDA published in the *Federal Register* of December 9 the text of regulations it proposes to issue under the 1958 Food Additives amendment to the Food and Drug Act. The text of the FDA proposal has been reproduced and distributed by the N.C.A. as a Supplement to the INFORMATION LETTER.

Wisconsin Youth Is Winner of Canning Crops Contest

James J. Junion, 17, of Casco, Wis., was named national winner of the 4th annual Canning Crops Contest sponsored by the National Junior Vegetable Growers Association and the N.C.A. at the N.J.V.G.A.'s 24th Annual Awards Banquet held at Biloxi, Miss., December 11.

Young Junion sold his crop of green peas to The Larsen Company, Green Bay, Wis., making a profit on his 12½ acre project of $539.02. Previously he had been announced as winner of the state contest also and received awards at the Wisconsin Canners Association convention.

Dr. Charles Mahoney, Director of the N.C.A. Raw Products Research Bureau, presented young Junion with prizes of a watch, $50 in cash, a gold filled pin and rosette ribbon, and an N.J.V.G.A. jacket.

Among the group of nearly 500 boys and girls attending the convention were 15 other Canning Crops Contest winners on the regional and state levels, each of whom received appropriate prizes from Dr. Mahoney.

Regional winners are as follows: Northeast—Lester C. Jones, Jr., 18, Medford, N. J., who sold 124.8 tons of tomatoes to Campbell Soup Company for a profit of $1,572.36; Central—Jon David Cain, 18, Peru, Ind., who sold 92.2 tons of tomatoes to Libby, McNeill & Libby for a profit of $1,232.37; West—Perry A. Davis, 20, Albany, Ore., who sold 138 tons of beets to California Packing Corporation for a profit of $784.74; South—Lanford Clayton, Campobello, S. C., who grew peppers for Cherokee Packing Company.

State winners in the Canning Crops Contest will be listed in a forthcoming issue of the INFORMATION LETTER.

Last year's national winner of the Canning Crops Contest, James Wormley, Oswego, Ill., this year became national winner of N.J.V.G.A.'s variety trials contest.

Featured speaker at this year's convention was John Porter, star of N.C.A.'s Farm Youth Program film, "The Story of John Porter." He recently returned from an exchange student tour of southern Europe, and spoke of his experiences and the exchange student program. Now a senior at Cornell University, John plans to pursue a career in horticulture.

Deadline Set for Listings in Convention Directory

The N.C.A. began last week to mail to members confirmations of their hotel reservations for the 1959 Convention in Chicago. With the mailing, the N.C.A. is inviting members to indicate how they wish their firms to be listed in the *Convention Directory*.

The *Convention Directory* will be an A to Z listing of firms and individuals and will show the locations of canners, brokers, buyers, machinery and supplymen, and others who have made hotel reservations through the sponsoring associations.

Members have the option of listing their hotel locations in either of the following two styles:

(1) Firm name with headquarters location (name of hotel and room number if available).

(2) In addition, the listing can be expanded to include names of individuals listed under the firm name, with or without hotel and room number. The names of individuals, with company identification, will also appear in the A to Z listing.

The deadline for receiving instructions from members on their *Convention Directory* listings is December 22.

Vegetable Growers Praised for Contributions to Canning

Dr. C. H. Mahoney, Director of the N.C.A. Raw Products Research Bureau, addressed the 50th anniversary convention of the Vegetable Growers Association of America this week in Cleveland. In a talk entitled "Trends in the Mechanization of Production, Harvesting, and Handling of Raw Products," he reviewed recent advances in these fields, illustrating through the use of color slides some of the new equipment being utilized by the canning industry.

Dr. Mahoney commended members of the Vegetable Growers Association for their outstanding accomplishments in the production and marketing of vegetable crops during the past 50 years. He pointed out that vegetable production during that period had developed into a highly specialized scientific business, and, on behalf of the canning industry, he acknowledged the valuable cooperation of the vegetable growers in solving problems of production, harvesting, and handling.

He reviewed briefly the activity of the N.C.A. Raw Products Technical Advisory Committee in stimulating the development of improved agricultural equipment. He noted the importance of mechanization in agriculture in reducing growers' costs of production, improving their economic returns. Dr. Mahoney also discussed research being conducted in agricultural engineering and plant breeding which should lead to even more startling advances in agricultural techniques and equipment in the near future.

H. Lyle Seaton

H. Lyle Seaton, 52, Pacific Division Agriculturalist for Continental Can Company, Inc., died suddenly November 9 of a heart attack.

Mr. Seaton was a graduate of the University of Missouri and served as county agricultural agent in Missouri for several years. In 1930, he joined the horticultural staff at Michigan State University, where he continued his graduate studies and worked in research, teaching, and extension with food producers and processors in that state.

In 1941 Mr. Seaton joined Continental Can Company's Customer Research staff. Prior to becoming Agriculturalist for the Pacific Division in 1957, he held the position of Manager, Agricultural Development. He was well acquainted with all of the major areas of canning crop production in the United States and Canada, and was active in the general promotion of research with processing crops. He worked closely with federal and state agricultural workers and with the agricultural committees of the N.C.A. and state canners associations.

Seasonal Sales Patterns

Food Merchandising, a magazine for food retailers, has carried articles in its November and December editions on seasonal sales patterns of canned foods.

The articles utilize data derived from N.C.A.'s Philadelphia Project showing the three-year average movements of canned foods during the months of November and December. The canned foods data appeared under the heading "Seasonal Sales Guides" and were for canned applesauce, RSP cherries, fruit cocktail, peaches, pears, pineapple, pineapple juice, orange juice, mixed fruit juices, corn, green and wax beans, tomatoes, tomato juice, and soup.

Dr. H. L. Stier, Director of the N.C.A. Division of Statistics, assisted the editor of *Food Merchandising* in obtaining the three-year averages and presenting the data in graphic form.

SBA Publications

The Small Business Administration has issued the following publications as aids for small business:

"Controlling Inspection Costs in Small Plants"—the objectives, cost, and methods of inspecting manufactured goods (Management Aid No. 96).

"Salesman's Compensation: Two Basic Problems"—a discussion of how management might determine the level of compensation and the method of compensation (Management Aid No. 98).

"Cut Corners with Conveyors"—illustrations of 16 different types of conveyors, with suggestions on their most appropriate uses (Technical Aid No. 63).

"Picking an Auditor for Your Firm"—considerations in choosing an independent auditor and suggestions on business guidance available from auditors (Small Marketers Aid No. 36).

Poultry Canners Exempted from Resident Inspection

The USDA has issued a public announcement calling attention of all poultry processors that the Poultry Products Inspection Act will become fully effective January 1, and the USDA has amended its regulations to provide for certain exemptions in the program.

The amended regulations exempt certain poultry processing operations from continuous resident inspection. Among the categories to which this exemption applies are canning operations and the preparation of poultry food products such as pies, dinners, soup bases, ready-to-heat-and-serve items, and similar products.

The period of exemption will not extend beyond July 1, 1960, and may be terminated at any time that it becomes practicable to provide inspection for such processing operations, USDA said.

The labeling of exempted products must comply with the Act and be approved according to the regulations. Instead of carrying the federal inspection mark and the plant number, as labels for inspected poultry products do, labels for exempted products must carry the statement "USDA Exemption No. 000," with the number of the exemption certificate issued to the processing plant.

Plant operators who believe that their products are in the exempted category should notify the Poultry Division, Agricultural Marketing Service, USDA, Washington 25, D. C., and obtain exemption certificates.

Exempted operations will be inspected by the USDA Poultry Inspection Service on an intermittent, spot-check basis, unless processors conducting these operations elect to avail themselves of the voluntary inspection service provided for on a fee basis under the Agricultural Marketing Act.

The amended regulations were published in the *Federal Register* of December 10. Other provisions of the amended regulations, which are applicable to all poultry processors and dealers, relate to recordkeeping, inspection of imported poultry products, the approval of compounds used in official establishments, the hours of daily operation, and a partial redefinition of ready-to-cook poultry.

State Requirements for Label Weights

Numerous canners have reported receiving letters from authorities in Pennsylvania and New Jersey, calling attention to certain violations of state labeling requirements. The major objection to many labels now being used is that the quantity declarations do not include the word "net," but other objections have been made by the Pennsylvania officials.

Some discussions have already been held in Harrisburg with the Pennsylvania officials, but they have not yet made clear what label statement will satisfy the Pennsylvania requirements. They have indicated, however, that canners will be permitted to use all labels now on hand.

A conference with New Jersey officials is scheduled for December 15 to determine how to satisfy their requirements.

When the positions of the state officials have been definitely determined, they will be outlined in detail in the INFORMATION LETTER.

Grapefruit Sections for USDA

USDA on December 12 announced the purchase of 316,000 cases of canned grapefruit sections, with section 6 funds, for distribution to schools participating in the school lunch program.

The purchase consisted of 246,000 cases 12/No. 3 cylinder cans at an average net price of $4.974 per case and 70,000 cases 24/2's at an average net price of $4.031.

The grapefruit sections will be shipped during the period December 29 through February 28.

Macfadden Publications

Esther Foley, home service director, features canned foods in articles in two of the January issues of the Macfadden Publications.

True Story magazine carries two articles in which canned foods are featured. The first article, "Simple and Sweet," has six dessert recipes using canned peaches. Miss Foley says, "One of the most colorful of canned fruits can add summer sweetness to your winter meals." A full-page color photograph shows some of the desserts attractively served.

Another article, "Meat with vegetables . . . that's Dinner," includes eight recipes sent in by *True Story* readers. Three of the recipes use canned corn beef hash and five use canned corned beef. Other canned foods used in the recipes are green beans, corn, tomatoes, peas, catsup, green pea soup, and chicken soup. The full-page color photograph, illustrating the article, shows the ingredients and a finished dish of "Hash Topped Vegetables." It is described as, "Easy, easy, easy—just drain a can of green beans, one of tomatoes, and follow the recipe for Hash Topped Vegetables!" Other recipes are illustrated with small black and white photographs.

"Canned meat is the short-cut to many famous cold weather dinners . . . plan on one of these tonight!" says Miss Foley in her article entitled "With Winter in Mind" in the January issue of *True Romance* magazine. The six recipes, from *True Romance* readers, include canned corned beef hash, corned beef, dried beef, luncheon meat, tomato soup, catsup, celery soup, pimientos, and bean sprouts. An attractive black and white photograph illustrates the article.

Forthcoming Meetings

Jan. 7-9—Illinois Canners Association, Canners School, Urbana

Jan. 8-9—Canners League of California, 36th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 19-21—Northwest Canners and Freezers Association, 3rd Annual Convention, Multnomah Hotel, Portland, Ore.

Jan. 20-22—Wisconsin Canners Association, Raw Products Conferences, University of Wisconsin, Madison

Jan. 26-28—National Institutional Wholesale Grocers Association, Annual Convention, Chicago

Feb. 2-6—Oregon State College, 38th Food Processors Short Course, Corvallis

Feb. 9-11—Canadian Food Processors Association, Annual Convention, Empress Hotel, Victoria, B. C.

Feb. 20-21—National Red Cherry Institute, Annual Meeting, Sheraton Hotel, Chicago

Feb. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 52d Annual Convention, The Conrad Hilton, Chicago

March 1-5—National Association of Frozen Food Packers, Annual Convention, The Conrad Hilton, Chicago

March 6-7—Virginia Canners Association, 51st Annual Meeting, John Marshall Hotel, Richmond

March 10—NATIONAL CANNERS ASSOCIATION, Northwest Branch, 21st Annual Canned Salmon Cutting, Olympic Hotel, Seattle

March 15-17—Canners League of California, 55th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 18-19—Wisconsin Canners Association, Spring Meetings, Madison

March 23-27—Oregon State College, 3d Annual Food Science Short Course, Corvallis

April 17-22—U. S. Wholesale Grocers Association, Convention and Exposition, Hotel Americana, Bal Harbour, Miami Beach

May 11-15—National Restaurant Convention and Exposition, Chicago

May 24-27—Super Market Institute, 22d Annual Convention and Exposition, Atlantic City

June 8-10—Grocery Manufacturers of America, Inc., Annual Convention, The Greenbrier, White Sulphur Springs, W. Va.

June 21-25—National Association of Retail Grocers, Convention and Exhibit, Chicago

Utah Canners Association

The Utah Canners Association has cancelled its plans for its annual convention, which had been scheduled for next March 13-14. The meeting will not be held.

W. D. Lewis Speaks on Canning

W. D. Lewis, secretary-treasurer of the Canning Machinery & Supplies Association, addressed a joint meeting of two Kiwanis clubs in Washington, D. C., December 10 on the canning industry and the canning machinery and supplies industry.

Mr. Lewis described plans for the forthcoming exhibit of canning machinery and supplies, and reported that at the C.M.&S.A. exhibit in Chicago in February canners will be able again to see "everything from seed to shelf." There will be 125 exhibitors at the coming Convention, he said.

Shipments of Glass Containers and Metal Cans, Jan.-Oct.

Shipments of metal cans and glass containers during the first ten months of 1958 have been reported by the Bureau of the Census, U. S. Department of Commerce.

GLASS CONTAINERS

	1957	1958	Percent change from 1957
	(thousands of gross)		
Wide-mouth food:			
Jan.-Sept.	30,148	31,886	+6
October	3,538	3,830	+8
Jan.-Oct.	33,686	35,716	+6
Narrow-neck food:			
Jan.-Sept.	11,856	11,871	....
October	1,398	1,681	+20
Jan.-Oct.	13,254	13,278	....

METAL CANS

	1957	1958	Percent change from 1957
	(short tons of steel)		
Fruit and vegetable:			
Jan.-Sept.	1,223,934	1,258,110	+3
October	135,038	152,415	+13
Jan.-Oct.	1,358,972	1,410,534	+4
Meat (inc. poultry):			
Jan.-Sept.	102,600	98,009	−4
October	13,985	14,231	+2
Jan.-Oct.	116,585	112,240	−4
Fish and seafood:			
Jan.-Sept.	94,888	94,283	−1
October	8,137	13,907	+71
Jan.-Oct.	103,025	108,190	+5

Information Letter Schedule

Because of the Christmas holiday, the next issue of the INFORMATION LETTER will be published December 24.

In that issue will be reported details of the year-end crop reports, covering vegetables for processing and all fruits, which are scheduled for issuance by the Crop Reporting Board of USDA on December 17.

The first scheduled issue of the INFORMATION LETTER in 1959 will be published January 3.

Citrus Fruit Production

The 1958-59 crop of oranges of all varieties is estimated from December 1 conditions at 67.1 million boxes, according to the Crop Reporting Board of USDA. This total is 5 percent above last year, 6 percent below the pre-freeze crop of 1956-57, and 12 percent above average.

National production of Valencia oranges this season is estimated at 55.0 million boxes, 22 percent above last year's short crop, but 9 percent less than the pre-freeze crop of 1956-57 and 7 percent below average.

The December 1 estimate of grapefruit production is 42.5 million boxes, 7 percent above last year but 5 percent below 1956-57 and 6 percent below average.

Following is a summary of production prospects for the coming season, with comparisons:

Crop	10-year avg. 1947-56	1957	1958 Indicated
	(thousands of boxes)		
Oranges, total	118,960	109,055	122,145
Valencias	59,094	45,110	55,000
California	24,980	14,000	20,000
Florida	32,950	29,800	34,000
Ariz.-Texas	1,165	1,210	1,000
Tangerines	4,720	2,100	4,500
Grapefruit, total	44,983	39,780	42,500
Florida	34,160	31,100	34,000
Texas	5,770	3,500	4,200
Lemons	13,266	16,900	15,500

Season begins with the bloom of the year shown and ends with the completion of harvest the following year.

1958 Pack of Tomatoes

The 1958 pack of canned tomatoes totaled 29,604,341 actual cases compared with the 1957 pack of 20,894,969 cases, according to a report by the N.C.A. Division of Statistics.

REPORTS ON ASSOCIATION ACTIVITIES

Fishery Products Division

The principal attention of the Fishery Products Division in the last several months has been, once again, the law of the sea as it relates to the breadth of the territorial sea and fishery jurisdiction.

The Director of the Division has just returned to Washington from a three weeks' discussion of these matters by the Sixth Committee of the United Nations. These discussions had been recommended by a special UN conference on the Law of the Sea earlier this year. The international tensions which result from unilateral actions in this area were highlighted in the recent dispute between Iceland and England over fishing rights within 12 miles of Iceland's coast.

Fearing that other countries would follow the Icelandic example of extending their claims to fishery jurisdiction by unilateral action, and thus endanger present U. S. fishing grounds, the U. S. fishery industry has urged the State Department to make every effort at the current session of the United Nations to obtain international agreement to hold another international conference at which efforts to get agreement on the law of the sea might be continued.

The Director of the Division advised the U. S. delegation handling this proposition in the Sixth Committee regarding the fishing industry position on this matter and kept the industry informed of the developments in New York. The Sixth Committee recommended the convening of a second UN conference on the law of the sea in the middle of next year, but the UN General Assembly voted December 10 to convene the second conference in March or April, 1960.

Ohio Canners Association

CORRECTION

The Ohio Canners Association has changed its name to the Ohio Canners and Food Processors Association and has elected Charles Stemley of the Stemley Canning Co., New Weston, its president for 1959.

R. A. Rice of The Gypsum Canning Co., Port Clinton, was elected first vice president, and Von Jones of the Greenville Canning Co., Greenville, was elected second vice president. Dr. Wilbur A. Gould, Worthington, was continued in office as secretary-treasurer.

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